

PISTACHE

4TH OF JULY FAVORITES

CHILI BBQ PORK BELLY 17
Corn Pudding, Pickled Onion, Queso Fresco

FIREHOUSE CHILI 14
Red Onion, Sour Cream, Corn Bread

PISTACHE BURGER 22
Balsamic Onions, Horseradish Aioli, Cornichons, Gruyère Cheese, Frisée

BBQ BURGER 22
Bacon, Cheddar Cheese, Tabacco Onions, BBQ Sauce, Brioche Bun, Choice of Side

AU POIVRE BURGER 22
Peppercorn Crusted, Caramelized Onions, Horseradish Cream, Choice of Side

KOBE HOT DOG 17
All Beef Wagyu Hot Dog, Top Split Bun, Choice of Side
Add Chili 3

SIDES

Baked Beans, Corn on the Cobb, Coleslaw, Sliced Watermelon

SMALL PLATES

ONION SOUP GRATINEE12
with Gruyère Cheese

WATERMELON GAZPACHO12
Grilled Shrimp, Compressed Melon,
Cucumber, Cilantro

BURGUNDY ESCARGOT 14
Lemon Garlic Butter *gf*

ARUGULA & PARMESAN SALAD 16
Lemon Garlic Butter *gf*

CAULIFLOWER TAGINE. 17
Roasted Carrots, Lentils, Chickpeas,
Spicy Cashews, Dates, Coconut Milk,
Fresh Herbs, Minted Yogurt *gf, veg*

MOULES “MARINIÈRE” 15
P.E.I. Mussels, White Wine-Garlic Shallot Broth *gf*

TARTARE DE SAUMON* 17
Hand Chopped Salmon, Charred
Pineapple, Cucumber, Acocado, Jalapeno,
Key Lime Aioli, Taro Chips, *gf*

PETIT STEAK TARTARE* 23
Hand-Cut, Traditional Garnish,
Farm Egg, Grilled Sourdough

ENTREES

MOULES FRITES “MARINIÈRE” 29
Prince Edward Island Mussels,
White Wine-Garlic-Shallot Broth, Pommes Frites *gf*

GRILLED SALMON 34
Signature Ratatouille, Arugula, Basil,
Red Pepper Coulis *gf*

ROASTED BRANZINO 36
Fregola Salad, Charred Broccolini, Herb Oil

GRILLED CHICKEN PAILLARD. 26
Marinated Chicken Breast, Arugula, Fennel,
Beefsteak Tomatoes, Parmesan Reggiano *gf*

STEAK FRITES. 38
10oz Creekstone Farms Center Cut NY Strip,
Maitre D' Butter, Pommes Frites *gf*

BEEF BOURGUIGNON 32
Red Wine Braised Short Rib, Roasted Button
Mushrooms, Pearl Onions, Lardons, Roasted Carrots,
Pomme Purée, Red Wine Jus *gf*

STEAK TARTARE 36
Hand Cut, Traditional Garnish, Farm Egg,
Grilled Sourdough, Pommes Frites

VEGAN BURGER 18
Beyond Meat Patty, Romaine, Tomato, Onion,
Potato Bun, Pommes Frites *v*

gf Gluten Free *veg* Vegetarian *v* Vegan

ACCOMPAGNEMENT

TRUFFLE MAC & CHEESE...14 MASHED POTATOES..... 8 GARLIC HARICOTS VERTS.... 7 SIDE SALAD..... 9
TRUFFLE & BLUE FRIES12 POMMES FRITES..... 7 RATATOUILLE 9

CHEF DE CUISINE
Mike Burgio

\$6 Sharing charge for entrees. 18% Gratuity will be added for parties of 7 or more.
*Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses



WINES BY THE GLASS

les bulles

Champagne, Pommery Royal Brut, Reims NV	22
Champagne, Charles Le Bel "Inspiration", Brut, NV	27
Champagne, Pommery Pop Pink, NV, Reims (Split)	37
Prosecco, Franzie & Cratzi, Italy NV (Split)	11
Sparkling, Blanc de Blancs, Francois Montand, Brut NV	12
Sparkling, Rosé, G. Bertrand, Crémant de Limoux '19	17

les blancs

Sauvignon Blanc, Franc Beausejour, Bordeaux '20	11
Sauvignon Blanc, Ferrari Carano, Fumé Blanc, Sonoma County, CA '21	12
Sauvignon Blanc, Sancerre, Domaine Doudeau-Leger, France '20	18
Chardonnay, Bernier, '20	11
Chardonnay, Hahn "SLH", Monterey County '19	15
Chardonnay, Pouilly-Fuissé, Domaine Domaine Gonon '19	21
Chardonnay, Domaine Chavy Chouet, Bourgogne '20	22
Pinot Grigio, Bertani, Italy '20	11
Riesling, Trimbach, Alsace '19	17
Vouvray, Château de Valmer, Loire Valley '18	13
Riesling, Trimbach, Alsace '16	15

les rosés

Rue de St.Tropez "83", Côtes de Provence '20	11
La Chapelle Gordonne, Côtes de Provence '20	17

les rouges

Bordeaux, Château Clou du Pin '19	12
Bordeaux, Château Viaud de Lalande, Pomerol '20	18
Malbec, Petit Jammes, Cahors '19	12
Côtes du Rhône, Domaine La Grangette, Saint Joseph '19	12
Cabernet Sauvignon, Smith & Hook, Central Coast '19	14
Cabernet Sauvignon, Joel Gott, CA '19	16
Merlot, Drumheller, Columbia Valley '17	11
Pinot Noir, Ron Rubin, Russian River Valley '19	15
Pinot Noir, Bourgogne, Vignerons De Bel Air '20	16

SPECIALTY COCKTAILS

ENZONI	15
Nolet's Gin, Campari, Lemon, Simple Syrup, Grapes	
LONDON CALLING	12
Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange	
PISTACHE MOSCOW MULE	13
Tito's Handmade Vodka, Ginger Beer, Lime, Fresh Basil	
PISTACHE SPRITZER	14
Lillet Rose, Sparkling	
FRENCH 75	14
Hendrick's Gin, Sparkling, Lemon Juice, Simple Syrup	
LAVENDER MARTINI	14
Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup	
FRENCH PEAR MARTINI	15
Grey Goose Le Poire, St. Germain, Sparkling	
TRES AMIGAS	14
Patron Silver, St. Germain, Lime Juice, Splash of Soda	



FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28
SEVEN | 38 EXTRA | 5

fromage

BRIE | COW | SOFT
Mild, Double-Cream, Supple

MORBIER | COW | SEMI SOFT
Pressed with Ash Line, Mild, Sweet

GRUYÈRE | COW | HARD
Aged 6 months, Earthy, Nutty, Intense (Switzerland)

AGED CHEDDAR | COW | HARD
Crumbly, Mild Flavor (USA)

PARMESAN-REGGIANO | COW | HARD
Aged 18-24 months, Gritty Texture, Fruity, Nutty (Italy)

MANCHEGO D.O.P. | SHEEP | HARD
Aged 6 Months, Raw Milk, Semi Cured, Tangy (Spain)

ROQUEFORT | SHEEP | SOFT | BLUE
Raw Milk, Cave Aged, Creamy, Sharp

CHÈVRE BUCHETTE | GOAT | SOFT
Fresh Goat Cheese with Garlic & Herbs

charcuterie

ROSETTE DE LYON
Hard Saucisson

GARLIC SAUSAGE
Hard Saucisson

CHORIZO
Spicy, Smoked Paprika Sausage (Spain)

PATÉ DE CAMPAGNE
Country Style

JAMBON DE BAYONNE
Cured, Aged Ham

SOPRESSETTA FIORE
Spicy Garlic Fennel Italian Salami

DUCK PROSCIUTTO
Dry Cured
(Add \$2)

SALCHICHÓN IBÉRICO
Dry Cured (Spain)